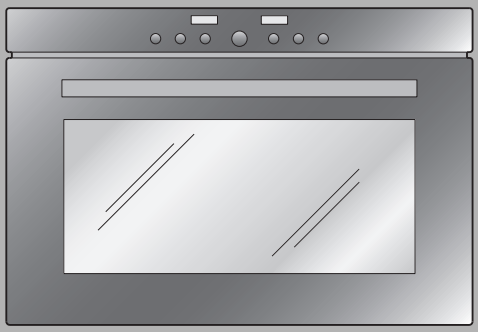
V-ZUG Ltd

Oven

Hotair SL



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.
Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Symbols used

Denotes important safety precautions. Failure to observe said precautions can result in injury or damage to the appliance or fittings!

- ▶ Indicates step-by-step instructions.
- – Describes how the appliance reacts to the steps taken.
- ■ Indicates a list.

Denotes useful tips for the user.

Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the following models:

Type	Model no.	Size system
BH-SLZ	337	55-381
BH-SLZ	340	60-381

Variations depending on the model are noted in the text.

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Safety precautions

The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is however essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

In accordance with the requirements of IEC 60335-1:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety.

Before using for the first time

- The appliance must be installed and connected up to the power supply in accordance with the separate installation instructions. The necessary work should be done by a qualified fitter or electrician.
- Dispose of the packaging material in accordance with local regulations.
- Before using the newly installed appliance for the first time, please follow the advice in the 'Using for the first time' section.
- Make the desired user settings.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances, for instance, flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper or incorrect use.
- Never use the appliance to dry animals, textiles or paper!
- Not to be used as a room heater.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, should only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the 'Repair service' section. Please contact Customer Services if necessary.
- Only original spare parts may be used.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation. In this way, the new owner can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.

Children in the home

- Packaging material, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Please keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children are often unable to recognise the danger of electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children can hurt themselves.
- Use the childproof locking facility.

Note on use

- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating property, disconnect it from the power supply immediately.
- Ensure the mains cables of other electrical appliances do not get caught in the door of the appliance as the electrical cable insulation could get damaged.
- If the mains cable of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.
- Keep the appliance door closed when grilling, as the heat could damage the operating and display elements or the fitted units above.

Caution: Burns hazard!

- The appliance gets very hot when in use.
- Heat is produced during cooking and baking. The appliance door, especially the glass, can get hot. Burns hazard – do not touch. Keep children away!
- Steam may escape from the cooking space when the appliance door is opened. Do not put your hands into the cooking space if there is steam in it!
- The appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never try to extinguish burning oil or fat with water – danger of explosion!
  Smother the flames with a fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.

Caution: Danger of injury!

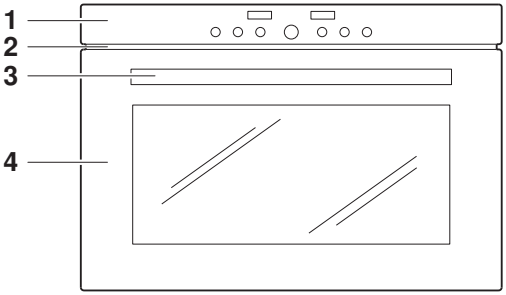
- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not place any protective insert or aluminium foil on the floor of the cooking space as this will cause an optical change in it.
- Using knives or cutting wheels on enamelled baking tray will cause visible damage.
- Do not use objects that can rust in the cooking space.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance make sure no water gets inside the appliance. Use a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it will cause damage.

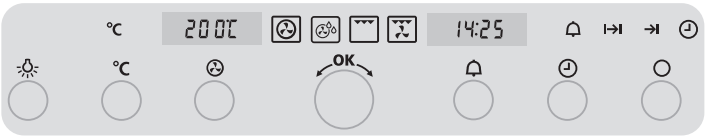
Appliance description

Construction



1 Operating and display elements
2 Ventilation opening
3 Door handle
4 Appliance door

Operating and display elements



Buttons

- Illumination
- °C Cooking space temperature
- Operating mode
- OK Adjusting knob
- Timer
- Time, operating time, switch-off time
- Off

Displays

- 200°C Temperature
- 14:25 Time, operating time, switch-off time, timer

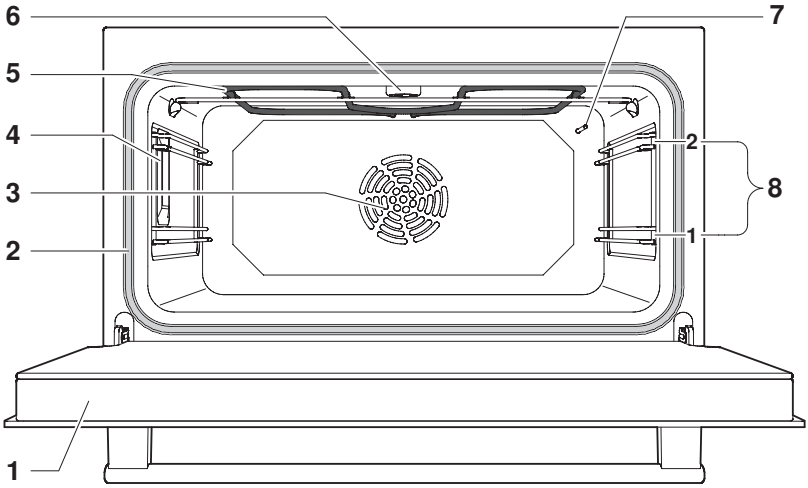
Symbols

- °C Cooking space temperature
- Timer
- Operating time
- Switch-off time
- Time

Operating modes

Cooking space

Do not place any protective insert or aluminium foil on the floor of the cooking space.



1 Appliance door
2 Door seal
3 Hot air fan
4 Illumination
5 Grill/Top heat
6 Cooking space ventilation
7 Cooking space temperature sensor
8 Levels (labelled)

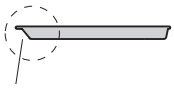
Accessories

The baking trays and wire shelves are inserted into the oven between the two rails of a shelf runner.
The wire shelves have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The wire shelves can then only be taken out of the oven by raising them upwards and then pulling them out.

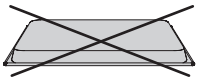
Do not use knives or cutting wheels on the enamelled baking trays. This causes visible damage.

Original TopClean baking tray

- Baking tin for flans and quiches.
- Use together with the wire shelf as a drip tray.
- If not fully covered by the baking, the shape of the original baking tray can become distorted during baking. This is normal. As it cools down, the original baking tray will go back to its original form.

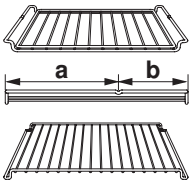


► Always push the «sloped» side **1** of the original baking tray right to the back of the cooking space.



► The original baking tray is to be used the normal way round – not upside down.

Wire shelf

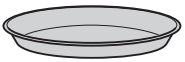


- For standing roasting and baking tins on.
- For standing meat, frozen pizza, etc. on.
- Push the wire shelf in with the shorter side **b** to the back wall of the cooking space.
- Serves as a cooling rack.

For preparing frozen bread rolls and quiche.

► Cover the wire shelf with baking paper or use a round baking tray.

The following accessories are not included in the scope of delivery.



Round TopClean baking tray

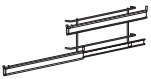
- Baking tin for flans and quiches.

Available in 3 different sizes.

Porcelain dish

- For preparing various dishes such as lasagne, potato gratin, etc.
- For grilling roasts, chicken, etc.
- For keeping food warm.

Available in 3 different sizes.



Roller runner

- For safely pulling out one or more baking trays/wire shelves in order, for instance, to baste a joint of meat or to take out a baking tin.

Operating the appliance

The operating mode, the cooking space temperature, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button once or more.

- The symbol for the function selected illuminates or flashes.
- A recommendation flashes in the corresponding digital display.
- Turn the OK adjusting knob to change the setting.
- Press the OK adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the ◯ button to switch off the appliance.

Using for the first time

Before using the newly installed appliance for the first time the following measures should be taken:

- ▶ Remove all packaging and transport materials from the cooking space.
- ▶ When 12:00 flashes in the right digital display, turn the OK adjusting knob to set the time.

Press the OK adjusting knob to switch between hours and minutes.
Turn it to set the hours and the minutes.
Press the OK adjusting knob to confirm the setting.

- ▶ Clean the cooking space and the accessories.
- ▶ Heat the empty cooking space (i.e. without the wire shelf, baking tray, etc.) using the operating mode at the maximum cooking space temperature for approximately 1 hour. There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

Example

Burns hazard from heat produced during cooking and baking! Use protective gloves or oven cloths. Keep children away.

The symbols are explained in 'Tips on settings'. The tables in 'Tips on settings' give:

		°C	°C		mins.	
Cake		155–165	yes	1	50–60	

- ▶ Put the wire shelf at level 1.
- ▶ Next steps are described on the following sides.

Selecting the operating mode

▶ Select the operating mode.
- 180°C flashes in the left digital display.
- The and °C symbols flash.

Changing the operating mode

▶ Press the button repeatedly until the desired operating mode appears.

Selecting the cooking space temperature

▶ Press the °C button.

▶ Turn the OK adjusting knob and change the cooking space temperature to 160°C.

▶ Press the OK adjusting knob to confirm.
- The cooking space heats up.
- As soon as the temperature is reached, the °C symbol goes out.

It is recommended that the cooking space temperature be set to the median temperature given in the 'Tips on settings'.

▶ Place the cake tin on the wire shelf.

Checking/Changing the cooking space temperature

▶ Press the °C button.
- The set cooking space temperature flashes in the left digital display.
- The °C symbol flashes.

The cooking space temperature can be changed by turning the OK adjusting knob.

Removing food from the cooking space

Hot air may escape when the appliance door is opened. Burns hazard!
The accessories will be hot. Burns hazard! Use protective gloves or oven cloths.

▶ Take the cake out of the cooking space when it is done.

Switching off

▶ Press the ◯ button.
- The °C and symbols go out.

When the symbols are no longer illuminated, the appliance is off. The cooling fan can continue to run.

▶ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

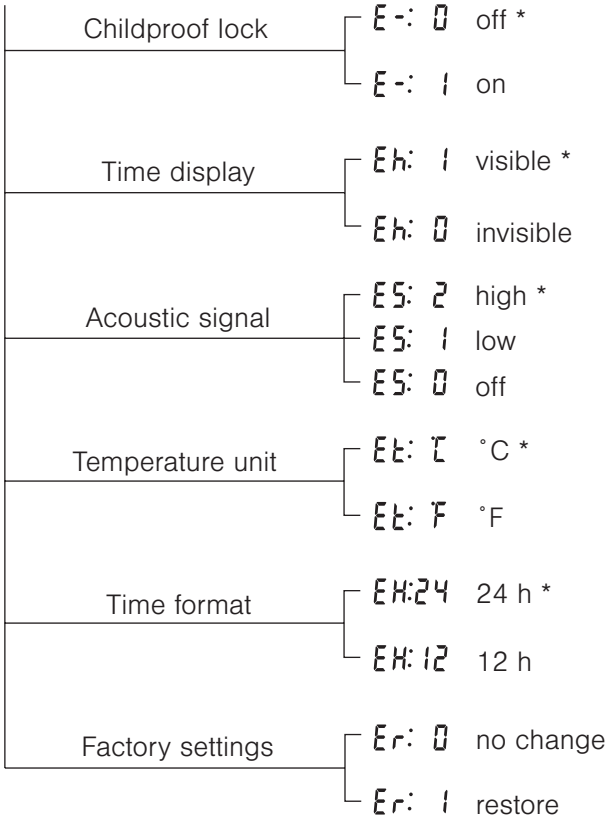
User settings

You can adjust the settings.

- ▶ With the appliance switched off, hold the OK adjusting knob depressed for 5 seconds.
  - – EEEE appears in the digital display.
- ▶ Press the OK adjusting knob to confirm.
  - – E-: 0 appears in the digital display for «Childproof locke off».
- ▶ Turn the OK adjusting knob to select setting.
- ▶ Press the OK adjusting knob to confirm.
  - – E.g. Eh: 1 flashes in the digital display for «Time display visible».
- ▶ Turn the OK adjusting knob to change the digital display to Eh: 0 for «Time display invisible».
- ▶ Press the OK adjusting knob to confirm the setting.
- ▶ The setting is terminated by pressing the button ◯.

The settings are retained in the event of a power failure.

Possible settings



* Factory setting

Childproof lock

The childproof lock is to prevent the appliance being inadvertently switched on.

If the ⊛ or OK button is pressed when the childproof lock is activated:
– A double acoustic signal is emitted.
– Nothing happens when the button is pressed.

Operating the appliance when the childproof lock is activated

▶ Hold the ◯ button depressed and press the ⊛ or OK button.
  – The childproof lock is overridden. The appliance can be operated as normal.
  – The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.

The ☼/🔔 and 🕘 buttons can be used irrespective of whether the childproof lock is activated or not.

Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off, minimizing power consumption. The time is displayed when the appliance is on.

To reduce power consumption to an absolute minimum, select Eh: 0 «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off:

■ High	Maximum loudness
■ Low	Reduced loudness
■ Off	Acoustic signal is switched off

Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.

Temperature unit

For temperature unit, select between «°C» and «°F»:

■ °C	Degrees Celsius
■ °F	Degrees Fahrenheit

Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

Time functions

The following time functions are available:

- Time
- Timer – can be used at any time and independently of all other functions
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance

When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.
If the 24H: 12 time format has been selected, the display is not dimmed.

Setting and changing the time

The time cannot be changed if the appliance is in operation or if a delayed start has been set.

▶ Press the ◷ button.
  – The hour flashes in the right digital display.
  – The ◷ symbol flashes.
▶ Turn the OK adjusting knob to set the hour.
▶ Press the ◷ button or the OK adjusting knob.
  – The minutes flash in the right digital display.
  – The ◷ symbol flashes.
▶ Turn the OK adjusting knob to set the minutes.

Press the OK adjusting knob to confirm the setting.

Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

▶ Press the 🔔 button.
- – 0 '00 flashes in the right digital display.
- – The 🔔 symbol flashes.

▶ Turn the OK adjusting knob to set the timer duration.

The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g. 9 '50 = 9 minutes and 50 seconds.
- over 10 minutes in 1-minute intervals, e.g. 1h 12 = 1 hour and 12 minutes.

The maximum timer duration that can be set is 9 hours and 59 minutes.

Press the 🔔 button 1× to reset the timer duration to 0 '00.

▶ Press the OK adjusting knob to start the timer.
- – The countdown to the time remaining is visible in the right digital display.
- – The 🔔 symbol illuminates.

When the set duration is up:

- – A sequence of 5 short acoustic signals is repeated for 1 minute.
- – The 🔔 symbol flashes.

Press the 🔔 button to switch off the acoustic signal.

Checking and changing

▶ Press the 🔔 button.
- The countdown to the time remaining flashes in the right digital display.
- The 🔔 symbol flashes.

Turn the OK adjusting knob to change the timer duration.

Switching off before time

▶ Press the 🔔 button 2×.
- 0 '00 flashes in the right digital display.
- The 🔔 symbol flashes.

▶ Press the OK adjusting knob to confirm.

Operating time

The operating mode selected automatically switches off when the operating time is up.

Setting

▶ Select the desired operating mode and cooking space temperature.
▶ Preheat the cooking space if necessary.
▶ Place the food in the cooking space.
▶ Press the ⏲ button.
  – 0h 15 flashes in the right digital display.
  – The I→I symbol flashes.
▶ Turn the OK adjusting knob to set the duration (maximum of 9h 59).
▶ Press the OK adjusting knob to confirm.

Checking and changing

▶ Press the ⏲ button.
  – The time remaining flashes in the right digital display.
  – The I→I symbol flashes.

Turn the OK adjusting knob to change the duration.

Switching off before time

▶ Press the ◯ button.

End of the operating time

– The operating mode selected automatically switches off when the operating time is up.
– A long, intermittent acoustic signal is emitted for 1 minute.
– The cooking space temperature appears in the left digital display.
– The |→| symbol flashes.
– The settings remain for 3 minutes.

Extending the operating time

▶ Turn the ↙OK↘ adjusting knob within 3 minutes to select a new duration.

Switching off

▶ Press the ◯ button.
  – The settings are cleared.
  – The residual heat appears in the left digital display.

Delayed start

The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set. The appliance switches automatically on and off again at the desired times.

Perishables should not be kept unrefrigerated.

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode and cooking space temperature.

Setting the operating time

- ▶ Press the ⏲ button.
  - – 0h 15 flashes in the right digital display.
  - – The I→I symbol flashes.
- ▶ Turn the OK adjusting knob to set the duration (maximum of 9h 59).

Setting the switch-off time

▶ Press the ⏲ button again.
- The switch-off time – without a delayed start – e.g. 8:15 flashes in the right digital display.
- The →I symbol flashes.

▶ Turn the OK adjusting knob to set the switch-off time.

The switch-off time can be delayed by a maximum of 23 hours and 59 minutes. If the 12H time format has been selected, the switch-off time can be delayed by a maximum of 11 hours and 59 minutes.

▶ Press the OK adjusting knob to confirm.
- The time appears in the right digital display.
- The I→I and →I symbols illuminate.
- The operating mode selected remains switched off until the automatic start.

Example: ▶ Select the operating mode and 180 °C.
▶ At 8:00, set an operating time of 1 hour and 15 minutes.
▶ Set the switch-off time to 11:30.
- The appliance will automatically switch on at 10:15 and off again at 11:30.

Checking and changing

▶ Press the ⏲ button 1×.
- The operating time is visible for 3 seconds.

▶ Press the ⏲ button 2×.
- The switch-off time flashes. It can be changed.

The operating time, the operating mode and the cooking space temperature cannot be changed.

Switching off before time

▶ Press the ◯ button.

End of the operating time

– The operating mode selected automatically switches off when the operating time is up.
– A long, intermittent acoustic signal is emitted for 1 minute.
– The cooking space temperature appears in the left digital display.
– The |→| symbol flashes.
– The settings remain for 3 minutes.

Extending the operating time

▶ Turn the OK adjusting knob within 3 minutes to select a new duration.

Switching off

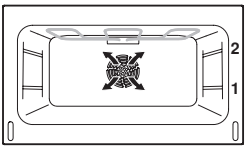
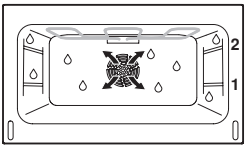
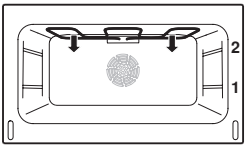
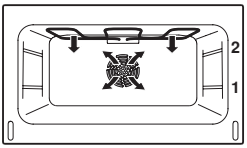
▶ Press the ◯ button.
– The settings are cleared.
– The residual heat appears in the left digital display.

Operating modes

► Follow the advice in 'Tips on settings' and in 'Tips and tricks'.
► Press the button once or more to select the desired operating mode.

Operating mode	Symbol	Temperature range	Recommended temperature	Level
Hot air		30–250 °C	180 °C	1 1 + 2
Hot air humid		30–250 °C	180 °C	1 1 + 2
Grill		30–280 °C	250 °C	2
Grill-forced convection		30–250 °C	200 °C	1 or 2

- ▶ Place tins, moulds, etc. on the wire shelf.
- ▶ Always push the «sloped» side of the original baking tray right to the back of the cooking space.

Use	Heating method
For cakes, biscuits, bread and roasts on 2 levels.	A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. 
For gratins, baked dishes, bread and yeast pastries on 2 levels.	A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. The steam produced is largely retained in the cooking space ensuring the food retains its moisture. 
Flat food for grilling (steaks, chops, chicken parts, fish, sausages, etc.). For gratinating and making toast. Place the food to be grilled directly on the wire shelf. Line the original baking tray with aluminium foil and then place it underneath the wire shelf.	The cooking space is heated by the grill element. 
Bulky food for grilling (a chicken or roast in a porcelain or glass dish), gratinated and baked dishes.	The cooking space is heated by the grill element. The hot air fan evenly distributes the air in the cooking space. 

Tips on settings

Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached.
	Level
mins.	Duration in minutes
hrs.	Duration in hours
	Accessories

Optimal use

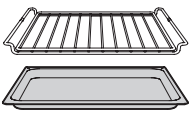
The recommended cooking space temperatures given in older recipe books are likely to be too high and the recommended shelf levels in the cooking space not ideal. The following tables show how to get the best use out of the appliance.

Cooking/Baking tables

▶ Always push the «sloped» side of the original baking tray right to the back of the cooking space.

Cakes

		°C	
Ring cake (chocolate, carrot, nut, marbled, etc.)		155–165	yes
Torte (chocolate, carrot, nut, etc.)		160–170	yes
Whisked sponge cake		170–180	no
Roulade/Swiss roll		180–190	yes
Linzertorte		160–170	yes
Short crust pastry case, baked blind		170–180	yes
Fruit tart with short crust pastry		170–180	yes
Raisin bread, yeast ring, hazelnut plait		160–180	yes
Lucerne gingerbread		160–170	yes
Quark cake		170–190	no
Tart baked on a baking sheet		160–170	yes
Apple strudel		180–190	yes
Cake topped with meringue		120–130	yes
Japonaise base		140–160	yes

	mins.	
1	50–60	
1	30–50	
1	30–40	
1	8–10	
1	50–55	
1	20–25	
1	40–50	
1	30–45	
1	55–65	
1	45–50	
1	25–35	
1	30–40	
1	25–35	
1	25–35	or 

Savouries and biscuits

		°C	
Aperitif nibbles		160–170	yes
Puff pastries with a filling (ham, nut, etc.)		170–190	yes
Yeast pastries		160–180	yes
Eclairs		180–190	yes
Macaroons		140–160	yes
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		160–170	yes
Chräbeli (aniseed biscuits)		130–140	yes
Meringues *		90	yes

* After baking, allow to dry over night.

	mins.	
1 1 + 2	15–20	
1 1 + 2	20–25	
1 1 + 2	15–25	
1 1 + 2	30–35	
1 1 + 2	15–20	
1 1 + 2	14–18	
1 1 + 2	20–30	
1 1 + 2	90–120	

Flans and pizzas

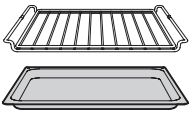
▶ With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.

		°C	°C
Fruit flan		170–190	yes
Pizza (fresh)		220–230	yes
Pizza (frozen) *	–	–	–
Savoury flan (cheese, vegetable, onion)		180–200	yes

* According to the manufacturer's instructions.

Bread and plaited bread

		°C	°C
Bread		190–200	yes
Bread rolls		190–200	yes
Plaited bread		180–190	yes

	mins.	
1	40–50	
1	20–30	
–	–	or 
1	35–50	

	mins.	
1	40–50	
1	25–30	
1	35–45	

Baked dishes and gratins

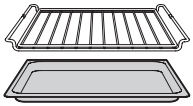
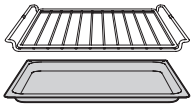
		°C	
Baked dish (sweet/savoury)		190–200	yes
Gratin (vegetable, meat, potato)		190–190	yes
Lasagne, moussaka		190–200	yes
Gratinated vegetables		230	yes

Meat

		°C	
Shoulder of veal		180–190	no
Shoulder of pork		180–190	yes
Leg of lamb *		180	4 mins.
Meat loaf		180–200	no
Fleischkäse (specialty meat loaf)		160–170	yes
Fillet in pastry		180–190	yes
Chops *		250	5 mins.
Sausages *		250	5 mins.

* Turn halfway through the cooking time.
** Put the wire shelf on – and not at – level 1.

	mins.	
1	45–50	
1	50–55	
1	30–40	
1	10–15	

	mins.	
1 ** 1	90–100	and 
1 ** 1	110–120	
1 ** 1	45–90	
1	50–70	
1	45–60	
1	30–45	
1 ** 1	15–20	and 
1 ** 1	14–16	

Poultry and fish

		°C	
Whole chicken *		180–190	yes
Chicken, 4 halves		220–230	5 mins.
Chicken leg *		250	5 mins.
Whole fish (trout, gilthead seabream, etc.) *		240	5 mins.
Fillet of fish		190–200	yes

* Turn halfway through the cooking time.
** Put the wire shelf on – and not at – level 1.

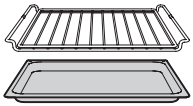
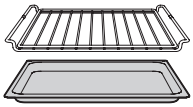
Low temperature cooking

		°C	
Fillet of beef		80–90	yes
Roast beef		80–90	yes
Middle loin of pork		90–100	yes

Cooking using a Römertopf (clay cooking pot)

		°C	
Chicken		200–220	no
Roast		200–220	no
Braising steak		200–220	no

* Put the Römertopf on the floor of the cooking space.

	mins.	
1 ** 1	45–60	and 
1	50–60	
1 ** 1	20–30	and 
1	25–35	
1	10–20	

	hrs.	
1	2–2½	
1	2–2½	
1	2½–3½	

	mins.	
*	60–70	-
*	90–100	
*	50–70	

Desiccating and drying

Monitor the desiccating and drying process. Overdrying poses a fire hazard.

		°C	°C
Apple slices or rings		70	no
Sliced mushrooms		50–60	no
Herbs		40–50	no
Apricots		60–70	no

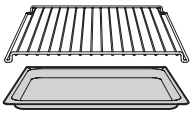
► Only use undamaged, ripe fruit, fresh mushrooms and herbs.

► Clean and chop the fruit, mushrooms or herbs into small pieces.

► Line the original baking trays or wire shelf with baking paper, spread the food on them and put in the cooking space at the appropriate level.

It is only possible to use one wire shelf and two original baking trays at the same time.

- Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- Turn the food at regular intervals to ensure even drying.

	hrs.	
1 1 + 2	7–8	
1 1 + 2	5–8	or 
1 1 + 2	3–5	
1 1 + 2	14–16	

Tips and tricks

Hot air

Baking and roast

Result	Solution
■ The baking or roast looks good on the outside but is still doughy or raw on the inside.	▶ Next time, set a lower cooking space temperature and lengthen the operating time.

Cakes

Result	Solution
■ The cake collapses.	▶ Check settings with those given in 'Tips on settings'. ▶ Next time, set a lower cooking space temperature and lengthen the operating time. ▶ Stir the cake mixture well. When finished, bake immediately. ▶ For whisked sponges, beat the egg yolks/ egg whites to a foam and then carefully fold into the mixture. When finished, bake immediately. ▶ Follow instructions on how much baking powder to add.

Uneven browning

Result	Solution
■ The baking has browned unevenly.	► Next time, set a lower cooking space temperature and adjust the operating time. ► If using or , check that the levels used correspond to those recommended in 'Tips on settings'. ► Do not push baking tins or bulky foodstuff right to the back of the cooking space.
■ The baking has come out lighter on one baking tray than on the other.	► Check that the settings used correspond to those recommended in 'Tips on settings'.

Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

Saving energy

► Avoid opening the appliance door frequently.

► Only switch the illumination on if needed.

► Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off some 5 to 10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.

► Minimise preheating.

► Only preheat the cooking space if the baking results depend on it.

To reduce power consumption to an absolute minimum, select Eh: 0 «Time display invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

Care and maintenance

Allow the appliance and accessories to cool down before cleaning. Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surfaces.

Cleaning the exterior

- ► Remove any soiling or excess cleaning solution immediately.
- ► Clean the surface with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.
- ► Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Cleaning the appliance door

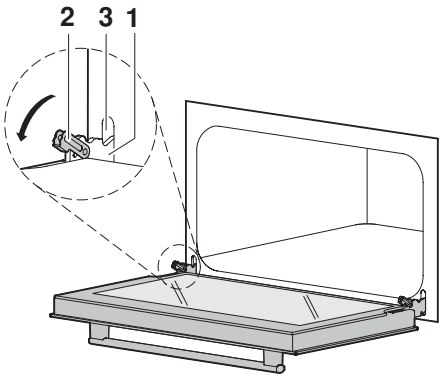
▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Removing the appliance door

Exercise caution when removing and reassembling the appliance door. It weighs approximately 7 kg. Risk of injury!

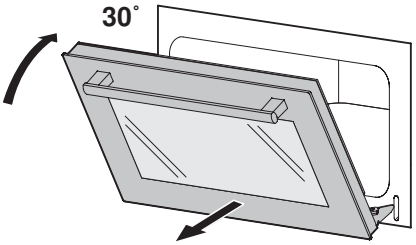
▶ Open the appliance door as far as it will go.

▶ Fold the clips **2** on the door hinges **1** forward.



▶ Close the appliance door as far as its at-rest position (approximately 30°).

▶ Lift the appliance door forward and out.



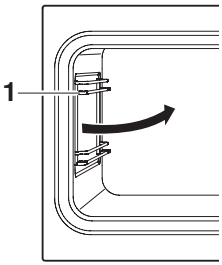
Reassembling the appliance door

▶ From the front, push the two hinges **1** into the opening **3**.

▶ Open the appliance door as far as it will go and close back the clips **2**.

Removable parts

Shelf guides



- ▶ Swing the front of the shelf guides **1** towards the middle of the cooking space.
- ▶ Pull the shelf guides out of the opening at the back.
- ▶ Reassemble in reverse order.

Door seal

- ▶ Pull the seal slightly out at the corners and unhook.

Cleaning the accessories

- The wire shelf and the shelf guides can be cleaned in the dishwasher.
- The original baking tray can be cleaned in the dishwasher; however, this will affect its TopClean non-stick properties.
- The door seal can be cleaned using water and a little washing-up liquid.

Cleaning the enamelled cooking space

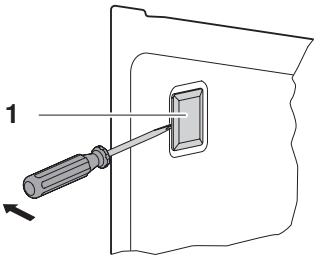
Do not bend the temperature sensor or heating element during cleaning.
Do not use abrasive cleaning agents. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface and the TopClean anti-stick coating.

- ▶ Wipe the cooking space clean while still hand warm using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ Use a commercially available oven cleaner and follow the manufacturer's instructions.

Replacing the halogen light bulb

Disconnect the appliance from the mains supply. Remove the screw fuse or switch off the circuit breaker.
The light bulbs and the appliance get hot during operation! Allow to cool down first.

- ▶ Remove the left shelf guide.
- ▶ Place a screw driver at edge of the glass light cover in the middle and carefully release the glass light cover **1** from its fixture.
- ▶ Remove the defective halogen light bulb.
- ▶ Carefully fit the new halogen light bulb.



Do not touch the halogen light bulb with bare hands.
Use a soft, dry, grease-free cloth.

- ▶ Press the glass light cover **1** back into its fixture.
- ▶ Replace the shelf guide.
- ▶ Reconnect the appliance to the mains, replace the screw fuse or switch on the circuit breaker.

Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

Before calling Customer Services, please note down the serial number (FN) and the error message in full, e. g. F xx/E xx.

What to do if …

… the appliance is not working and the displays are not illuminated

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	► Change the fuse. ► Reset the circuit breaker.
■ The fuse or circuit breaker keeps blowing.	► Call Customer Services.
■ An interruption in the power supply.	► Check the power supply.

... the illumination is not working

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	► Change the fuse. ► Reset the automatic circuit breaker.
■ An interruption in the power supply.	► Check the power supply.
■ The halogen light bulb is defective.	► Change the halogen light bulb.

... F xx and E xx flash alternately

Possible cause	Solution
■ Various situations can lead to an error message.	► Cancel the error message by pressing the ◯ button. ► Disconnect the power supply for about 1 minute. ► Reconnect the power supply. ► If the error message appears again, note down the serial number (FN) and error message in full. ► Disconnect the power supply. ► Call Customer Services.

... U xx and E xx flash alternately

Possible cause	Solution
■ Interruption in the power supply.	▶ Cancel the error message by pressing the ◯ button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error message appears again, note down the serial number (FN) and error message in full. ▶ Disconnect the power supply. ▶ Call Customer Services.

After a power failure

After a power failure, 12:00 flashes in the right digital display and the ◷ symbol flashes.

▶ Turn the OK adjusting knob to set the hour.
▶ Press the OK adjusting knob to confirm.
▶ Turn the OK adjusting knob to set the minutes.
▶ Press the OK adjusting knob again to confirm the time.

The user settings remain unchanged.

Accessories and spare parts

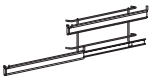
Please give model number and exact description when ordering parts.

Accessories

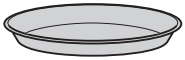
Original TopClean baking tray *

Wire shelf *

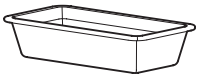
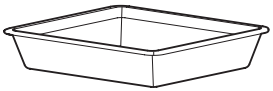
Roller runner



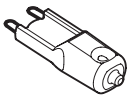
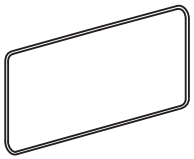
Round TopClean baking tray
ø 24 cm/ø 29 cm/ø 31 cm



* Included in the scope of delivery

		Width × Depth × Length [mm]
Porcelain dish		325 × 60 × 177
Porcelain dish		325 × 60 × 265
Porcelain dish		325 × 60 × 354

Spare parts

Halogen light bulb	
Door seal	

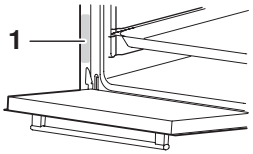
Technical data

External dimensions

▶ See Installation Instructions

Electrical connection

▶ See the identification plate **1**



Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the operating mode.
The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

Measurement of the temperature in the cooking space

The temperature of the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.

Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.

To reduce power consumption to an absolute minimum, select Eh: 0, «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active.

Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!

Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off the mains cable.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.
- The symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

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Repair service

The 'Trouble-shooting' section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service engineer and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN		Appliance	

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

► Open the appliance door.
  – The identification plate is on the left-side panel.

Quick instructions

Please first read the safety precautions in the operating instructions!

To set the time

- ▶ Press the ⏲ button.
- ▶ Turn the OK adjusting knob to set the hour.
- ▶ Press the ⏲ button again.
- ▶ Turn the OK adjusting knob to set the minutes.

To select the operating mode

- ▶ Press the button repeatedly until the desired operating mode appears.
- ▶ Turn the OK adjusting knob to set the cooking space temperature.
- ▶ Press the OK adjusting knob to confirm.

To switch off the appliance

- ▶ Press the ◯ button.

To set the timer

- ▶ Press the 🔔 button.
- ▶ Turn the OK adjusting knob to set the timer duration.

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